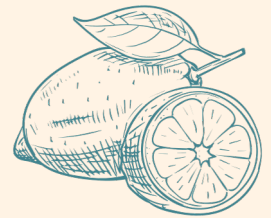




## STARTERS



<b>King prawn:</b> <i>tempura style with almonds, tangy yuzu cream</i>	20.50 €
<b>Beef:</b> served as tataki, Asian sweetness	19.50 €
<b>Tuna:</b> served as tataki, fennel confit, lemon purée, soja-yuzu sauce	20.50 €
<b>Focaccia:</b> a range of grilled and marinated vegetables	16.50 €

## MEAT, FISH & SALADS

<b>Octopus:</b> cooked at low temperature then grilled, tangy virgin sauce	35.00 €
<b>Beef:</b> fillet of Piedmontese, fried Béarnaise sauce with polenta and grilled vegetables	36.00 €
<b>Veal:</b> fillet of veal cooked at low temperature, creamy juice with seasonal mushrooms, mashed potatoes	31.00 €
<b>Sea bass:</b> fillet with 'salsa verde' sauce	27.00 €
<b>Asian salad:</b> choice of Chinese, carrots, cucumbers, fennel, crunchy vegetables, Asian peanut dressing. Choice of tuna or beef tataki	25.50 €
<b>Hot goat's cheese salad:</b> roasted hot goat's cheese marinated in rosemary, tomato confit, Italian ham, chopped walnuts, old-fashioned vinaigrette.	23.50 €

## DESSERT

Assortment of 'Les Gourmandises du Rocher' home-made pastries	11.00 €
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# LES SAVEURS



## *CHILDREN'S MENU: MEAT*

**Breaded chicken fillet with cornflakes**

+

**Chips**

+

**Syrup**

+

**Scoop of ice cream**

**19.50€**



## *CHILDREN'S MENU: FISH*

***Fresh fish fillet***

+

***Mashed potatoes***

+

***Syrup***

+

***Ice cream***

**20.50€**